

POLICE CAPTAIN DENIES KILLING

Wounded Officer Says Some One Else Shot His Wife and Patrolman.

St. Louis, Mo., Nov. 25.—In William Street, night chief of police of Madison, Ill., rests today, the police believe, the power to clear up the mystery of the death of his estranged wife, Mrs. Catherine A. Street, and patrolman Chas. F. Barnier, whose bodies were found in an alley here Tuesday night, each shot through the heart.

Street, with a bullet wound in the right leg, was arrested a few hours after the shooting, but denied he had shot either his wife or Barnier.

Had Quarrel With Wife.
According to a bartender and other witnesses, Street had quarreled with his wife in a wine room near the scene of the shooting. From the wine room, according to witnesses and Street's partial story, he dragged his wife into an alley. Patrolman Barnier followed and just as the trio were out of sight of witnesses five shots were heard.

Two Shots Discharged.
Several men rushed to the alley and found the bodies of Barnier and Mrs. Street within a few feet of each other. Beside the policeman was his revolver with two bullets discharged. On Street was found a revolver with one chamber empty, but this, Street pointed out, was a pre-cautionary measure adopted by many policemen to prevent explosion of the weapon should it fall. His revolver bore no powder marks and, according to the police, seemed not to have been fired recently.

Street's Version.
Street said that while he was talking to his wife in the alley, some one called out, "Now, I've got you," and fired, one bullet hitting him and another his wife. Street said he ran without returning the fire.

The word *Arson* is synonymous of goodness, a guarantee of quality and a surety of wholesomeness. Demand Avondale Brand goods and get the best—Adv.

MARINES MOVE TO TOPOLOBAMPO

U. S. Orders Investigation of Bean's Murder; Randall Regrets Riot.

Washington, D. C., Nov. 25.—Advices today from the gunboat Annapolis indicate that the situation at Topolobampo, Mex., is unchanged. The instructions under which Admiral Winslow is proceeding to Topolobampo on the San Diego say nothing about his putting his force ashore.

However, the marines will be kept on the scene until all danger of an anti-foreign demonstration has passed. Americans and others have been offered asylum on the Annapolis.

Prove Bean's Murder.
Secretary of state Lansing today directed an investigation of the execution of Edgar Bean, an American railway engineer, by the Villa authorities. Bean was reported shot by orders of Gen. Rodriguez because of the death of the train. Bean was forced to run for the Villa troops on their escape from Cananea.

Randall Apologizes.
Gov. Randall, the Villa governor of the state of Sonora, has expressed regret to Col. Sisco, commanding the American forces at Nogales, Ariz., for the behavior of Villa soldiers across the line last Wednesday when consul Sisco and other American officials were cursed and insulted by a party led by two Villa colonels, and Villa troops made faint at charging across the line. Gov. Randall attributed their behavior to the fact that food supplies for the Villa forces had been held up at the border.

CONVULSION GOES TO MEET CARRANZA
Mexican consul Andres O. Garcia in El Paso left for Laredo Thursday night, on his way to meet first chief Venustiano Carranza, reported headed for Monterrey. Mr. Garcia will follow up the de facto government head until he catches him, then bringing forward the important question of the lack of embargo along the Texas frontier against Villista operations. Vice-consul E. Soriano y Bravo holds down the consulate job in El Paso during the absence of Mr. Garcia to confer with Carranza.

TOYS FASHIONED BY SOLDIERS SOLD TO AID FRENCH WAR RELIEF FUND



NAPOLEON AND STAFF.
NEW YORK.—Many amusing and interesting pieces of handwork executed by French soldiers in the trenches are being sold at the Knickerbocker club, at the Charity Toy fair being held by the Lafayette fund for the benefit of the French war fund. The toys include a fully detailed French farm, carved of wood, soldiers, Napoleon and his staff and other historical characters as well as some beautiful and cleverly carved dolls.

VILLA ABANDONS ALL THE BORDER

Withdraws Forces From Nogales and Is Attacked as He Moves South.

(Continued from page 1.)

Batteries C and D and the headquarters of the first battalion, sixth United States artillery, with 300 rounds of shrapnel and high explosive shells, entrained last night for Nogales under command of Lieut. Col. W. L. Kenney. They arrived here at 10 o'clock this morning.

The seventh and 26th infantry regiments, under command of Gen. George Bell, Jr., were ordered here from Douglas also, to reinforce the 12th infantry of Gen. Pershing's brigade, and the negro cavalry men already here.

Drunken Rioting.
The last hours of the Villa forces in Nogales were marked by boisterous revelry and drunkenness and there were frequent clashes between United States soldiers and the Villistas, some in the town, some on the border east and west of here. Order was immediately restored in the Mexican town as soon as the Villistas evacuated today.

Fifty-eight Mexican soldiers crossing into the United States at Harrison's ranch, east of here, fired on six American troops of the 16th cavalry yesterday. Twenty-five other troops of the 16th cavalry, who were on reserve post, opened fire on the Mexicans, killing a number, according to reports, and bringing one wounded prisoner into camp.

Randall Explains.
Gov. Randall explains that the trouble has all been caused as a result of a general belief among the Villistas that the United States was permitting Carranza troops to march against Nogales through Arizona. He said he had imprisoned those who fired on American troops in Nogales last night before last, but these were released by the troops before evacuating the city today.

A number of Americans who were accused of smuggling ammunition to Villista troops and of inducing certain negro cavalrymen to desert and join the Villa army to operate machine guns and artillery, were arrested in Nogales last night and turned over to American authorities on this side of the line.

SPANISH CABINET DECIDES TO RECOGNIZE CARRANZA
Madrid, Spain, Nov. 24.—The Spanish cabinet Thursday decided to recognize Gen. Venustiano Carranza as head of the de facto government in Mexico.

13,000 Artificial Legs and Arms Needed by War Victims Says Committee

Rome, Italy, Nov. 24.—The American relief committee, which has its clearing house in Rome under American management, for the distribution of supplies to those in distress on account of the war, reports conditions growing constantly worse, especially as the winter approaches. Lewis Iddings, former secretary of the American embassy in Rome, who is acting as chairman of the committee, says that both food and hospital supplies of every kind are needed badly, especially artificial limbs and artificial legs and arms. At the present time there are over 15,000 persons in need of these substitutes for lost members.

SAYS RANDALL AND SEVERAL GENERALS ABANDONED VILLA

Gen. Alvaro Obregon will arrive at Nogales, Sonora, today, according to consul Gustavo Padres in a wire to El Paso from Nogales, Arizona. Consul Padres in telegraphing here says: "Last night several of our soldiers, Randall, Villa's chief executive for Sonora, and Villista Gen. Acosta, Felix Ortega and other chieftains abandoned their troops to looting and wholesale robbery in Nogales, across the line. Later the forces evacuated the town for a southerly direction. They will probably be met by Gen. Obregon, whose forces will enter Nogales today."

MARCHES TEN MEN INTO OJINAGA, SURRENDERS

Col. Cipriano Juarez marched ten men into Ojinaga Friday morning, according to Carrancista advices in El Paso. The march was in charge of the Constitutionalist garrison of the town.

GENERAL CARRANZA LEAVES

Laredo, Texas, Nov. 24.—Gen. Venustiano Carranza and his staff left here late Thursday for Monterrey. He was accompanied by Gen. Alfredo Ricarte, newly appointed border commander, who will then go to Matamoros.

BOETTCHER IS ELECTED HEAD OF MOFFATT LINE

Denver, Colo., Nov. 24.—Charles Boettcher of Denver was elected president of the Denver and Salt Lake City railway line at a meeting of the directors here today. He succeeds Newman Erb of New York, who became president at the reorganization of the road two years ago. Lawrence C. Phipps, also of Denver, was elected chairman of the board of directors.

The ordinary cost of a Want Ad in The El Paso Herald is 25 cents. It reaches an average of about 100,000 readers each issue.

TO USE LOCAL MEN ON CANAL

Contractors Will Favor Valley Men and Teams; Sugar Beet Men Organize.

Las Cruces, N. M., Nov. 24.—Local labor and teams are to be employed by the contractors in digging the new canal system, the extension of the Las Cruces canal and the Pecos lateral. This was announced in a telegram to president Clapp, of the Water Users' association from Foster & Johnson, of Phoenix, Ariz., who secured the contract for the canal work. The bid of Foster & Johnson was \$22,070, about \$2,000 lower than any other bid.

Organize Sugar Beet Association

Las Cruces and Mesilla valley farmers have organized a Sugar Beet association. The organization was effected at a meeting of citizens held at the home of R. P. Porter. Officers were elected as follows: R. P. Porter, president; Gustave Manasse, treasurer; J. O. Miller, secretary; advisory board, John May, Stoen and Mandeville. The purpose of the organization is to further the sugar beet industry in the valley. Each person attending the meeting agreed to subscribe \$100 toward a fund of \$10,000 to be used to experiment in the growing of sugar beets for commercial shipping. Later meetings will be held to perfect the work of the organization.

Union Thanksgiving Service

Union Thanksgiving services were held in the Methodist church yesterday. The sermon was preached by Rev. Dr. Sande, the music was in charge of the Methodist choir.

Las Cruces Contestants Win

Miss Leister Day resigned yesterday morning from Albuquerque, where she carried off the first honors in the oral contest. Miss Alice Cowan, who represented the common schools of Las Cruces in the contests at Albuquerque in arithmetic, won second place in arithmetic and written spelling. She has returned home.

Leslie Gray McBride, of Las Cruces, won second place in penmanship. Mr. and Mrs. L. W. Hiss entertained at dinner on Thanksgiving day Mr. and Mrs. Leichter, of Mesilla Park, and Mrs. L. C. Talbot and two children, of Illinois, and Mrs. G. E. Gatton and son, Fred Gatton, of Las Cruces. Mrs. Hiss has recovered from a recent illness.

Mr. and Mrs. Lytton Taylor entertained at Thanksgiving dinner yesterday.

All Automobiles Will Positively Be Sold at List Prices During "El Paso Auto Week" and Always After

EL PASO automobile dealers are unanimous in giving flat denial to a story published in the morning paper to the effect that special discounts will be given on automobiles during "El Paso Automobile Week" or any other time. This matter was taken up by the dealers at last Friday's luncheon and a committee named to ask for a retraction of the item about price cutting. On Sunday, the same item appeared again and the dealers state of a few persons are getting a wrong idea of business affairs in the automobile section.

"The days of price cutting are over," said one dealer, "for the factories now make us contract to sell cars at list prices only. We can't charge a man \$25 more than list price any more than we can sell to him at \$25 off. If it was proved that we did this, we would forfeit our agency rights and agency rights in El Paso are now valuable. Much as we would like to offer special concessions to get people here for 'Automobile Week,' it is utterly beyond possibility to do any rebating or make any special prices on new cars. We want that fact made known now, for we do not want any person to have an impression that we are misrepresenting anything. 'El Paso Automobile Week' is going to be a big success and we'll make it that success by fair and square means—and they don't include price cutting."

Buy It Made In Texas

THIS is "Buy It Made In Texas" week throughout the state. The governor of Texas has issued a proclamation calling upon all the people of the state to give a trial to Texas products in everything they purchase this week.

There are many Texas products just as good, some better than foreign made products. The governor thinks that if Texans will give their own products a trial once, they will continue to buy them. The Herald believes the same way and it urges all its readers in Texas to give Texas products a trial this week.

Buy it made in El Paso first, made in Texas as second choice, but buy it made in Texas anyhow. Give Texas a chance. Keep Texas money in Texas. Encourage Texas industries and capital.

Cissna's Saturday Specials

Sugar, 17 lbs. \$1.00 Lakeview Butter, lb. 31c
Lakeview Eggs, doz. 33c Eating Apples, 6 lbs. 25c
Calumet Baking Powder, large, 20c, small 3 for 25c. Lily Milk, 2 for 15c.

Potatoes, 14 lbs. 25c
Dried Apples, 2 lbs. 25c
Dried Apples, 2 lbs. 25c
Oranges, doz. 25c
Cranberries, qt. 10c
Country Gentleman Corn, 11c
Boysie Peas & Beans, 25c
Magnolia Flour, 24 lb. sack, 50c

Use Your Phone. Call 4169 for Prompt Delivery. 7 A. M. to 6 P. M.

FRESH BREAD 3 CENTS CISSNA'S CASH GROCERY 305 Mills St. QUALITY SERVICE PRICE

McMICKLE Makes the Price

SATURDAY MEAT SPECIAL.
Dressed Turkeys, fresh and fat, lb. 19½c
Home Dressed Hens, the best, lb. 19c
Home Dressed Springs, fresh and fat, lb. 22c
Pork Loin, ½ or whole, lb. 15½c
The Best Display of K. C. Meat Under Glass in Southwest.

Do Not Forget to See McMickle About That Christmas Turkey.
Shoulder Steak, 2 lbs. 25c
Round Steak, lb. 15c
Loin Steak, lb. 17½c
T-Bone Steak, lb. 20c
Rib Roast, standing lb. 16c
Rolled Roast, lb. 17½c
Roast Ham, lb. 15c
Roast Beef, lb. 16c
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Roast Veal, lb. 15c
Roast Beef, lb. 15c
Roast Pork, lb. 15c
Roast Chicken, lb. 15c
Roast Turkey, lb. 15c
Roast Goose, lb. 15c
Roast Duck, lb. 15c
Roast Pig, lb. 15c
Roast Lamb, lb. 15c
Roast Veal, lb. 15c
Roast Beef, lb. 15c
Roast Pork, lb. 15c
Roast Chicken, lb. 15c
Roast Turkey, lb. 15c
Roast Goose, lb. 15c
Roast Duck, lb. 15c
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Roast Chicken, lb. 15c
Roast Turkey, lb. 15c
Roast Goose, lb. 15c
Roast Duck, lb.